

Fall HVRW

munchies

sourdough toast

shaved local pear | ewe's blue | walnuts | ricotta | honey

roasted pumpkin & whipped ricotta

honey | sour dough toast

bacon & eggs gf

maple house cured & thick cut bacon | deviled eggs

shrimp & grits gf

bacon marmalade

avocado ranch gf

greens | avocado | cucumber | sourdough croutons

autumn salad

local greens | caramelized apple | pom seeds | ewe's blue | mustard vin.

mains

Pete's famous meat loaf

local | aged cheddar center | mash | caramelized carrot | bbq demi

"NUGZ" buttermilk fried local chicken

cheddar mac | b&b pickles | slaw

½ roasted chicken gf

local heritage chicken | potato purée | heirloom carrots | demi

seafood stew

shrimp | boston cod | potato | tomato & mussel sauce | drop of cream

short ribs gf

mirin & red wine braised | caramelized carrots | mash

kung pow shrimp gf

crispy Asian shrimp | pineapple fried rice

salmon {faro island} gf

grilled local bok choy | maple miso sauce

fall pumpkin carbonaro v,gf,df

roasted squash | coconutmilk | pepitas | GF cavatelli

crispy semolina gnocchi

local beef ragu | red wine & tomato braised | ricotta

desserts

honey bee & vanilla bean pudding

pumpkin pie | judsons pumpkins

apples pie | salingers apples

we support & source, local | sustainable | organic | gmo free products when available. If you have any food allergies, please inform us.

thank you – Cassie & Rich